



HEARTH HEALTHY

# GINGER SNAP COOKIES

**Prep Time: 20 Minutes**

**Makes: 12 Cookies**

**THE INGREDIENTS:**

1¼ CUPS Whole Wheat Flour  
1½ TSP Baking Powder  
1½ TSP Ginger  
½ TSP Cinnamon  
¼ TSP Salt

2 TBSP Coconut Oil, melted  
1 large Egg, room temperature  
1 TSP Vanilla Extract  
¼ CUP Molasses  
5 TBSP Honey

**COOKING STEPS:**

1. In a medium bowl sift together flour, baking powder, ginger, cinnamon, and salt.
2. In a small bowl, mix together coconut oil, egg, and vanilla. Fold in the molasses and honey, then add the flour mixture until well combined. *Chef Tip: Chill the cookie dough for 30 minutes, or up to 2 hours, helps prevent dough from becoming runny.*
3. Preheat the oven to 325°F, and line a baking sheet.
4. Drop the cookie dough in rounded scoops onto the prepared baking sheet. Bake for 12-15 minutes.
5. Let cool and enjoy!